

# RECIPE



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## DRUNKEN BACON BRUSSELS SPROUTS

### INGREDIENTS:

- 3 lbs Brussels sprouts, cleaned and halved
- 1 lg yellow onion, sliced
- 1 lb bacon, chopped
- 3/4 cup dry white wine
- 3 tbsp olive oil
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper

### DIRECTIONS:

Preheat the oven to 400° and line a large sheet pan with parchment paper.

In a large mixing bowl, add the Brussels sprout halves, olive oil, kosher salt and freshly ground black pepper. Toss well until all the Brussels sprouts are nicely coated. Lay them out on the sheet pan in one layer and place in the oven for 25 minutes, turning them over half way through.

Meanwhile, in a large sauté pan over medium-high heat, add the bacon and cook until crispy. Remove the bacon and set aside. Leaving the bacon drippings in the pan, add in the sliced onions and season with salt and pepper. Cook the onions until just translucent, about 3-4 minutes.

Remove the roasted Brussels sprouts from the oven and add them into the sauté pan with the onions. Toss well to combine and turn the heat up to high. Add in the white wine and stir occasionally, until the Brussels sprouts and onions absorb the wine. Add the crispy bacon back into the pan and toss everything together.

Serve hot.

Serves: 6



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